

Food and Drug Administration, HHS

§ 184.1366

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 57270, Dec. 29, 1983]

§ 184.1366 Hydrogen peroxide.

(a) Hydrogen peroxide (H₂O₂, CAS Reg. No. 7722-84-1) is also referred to as hydrogen dioxide. It is made by the electrolytic oxidation of sulfuric acid or a sulfate to persulfuric acid or a persulfuric acid salt with subsequent hydrolysis and distillation of the hydrogen peroxide formed; by decomposi-

tion of barium peroxide with sulfuric or phosphoric acid; by hydrogen reduction of 2-ethylanthraquinone, followed by oxidation with air, to regenerate the quinone and produce hydrogen peroxide; or by electrical discharge through a mixture of hydrogen, oxygen, and water vapor.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d ed. (1981), pp. 146-147,¹ which is incorporated by reference.

(c) In accordance with §184.1(b)(2), the ingredient is used to treat food only within the following specific limitations:

Food	Maximum treatment level in food (percent)	Functional use
Milk, intended for use during the cheesemaking process as permitted in the appropriate standards of identity for cheese and related cheese products under part 133 of this chapter.	0.05	Antimicrobial agent as defined in § 170.3 (o)(2) of this chapter
Whey, during the preparation of modified whey by electrodialysis methods.	0.04	do.
Dried eggs, dried egg whites, and dried egg yolks as in §§ 160.105, 160.145, and 160.185 of this chapter.	Amount sufficient for the purpose.	Oxidizing and reducing agent as defined in § 170.3 (o)(22) of this chapter
Tripe	do	Bleaching agent.
Beef feet	Amount sufficient for the purpose. (Hydrogen peroxide may be in the form of a compound salt, sodium carbonate peroxide).	Bleaching agent.
Herring	Amount sufficient for the purpose.	do.
Wine	do	Oxidizing and reducing agent as defined in § 170.3 (o)(22) of this chapter.
Starch	0.15	Antimicrobial agent as defined in § 170.3 (o)(2) of this chapter, to produce thermophile-free starch; Remove sulfur dioxide from starch slurry following steeping and grinding operations of corn refining.
Instant tea	Amount sufficient for the purpose.	Bleaching agent.
Corn syrup	0.15	Reduce sulfur dioxide levels in the finished corn syrup.
Colored (annatto) cheese whey	0.05	Bleaching agent.
Wine vinegar	Amount sufficient for the purpose.	Remove sulfur dioxide from wine prior to fermentation to produce vinegar.
Emulsifiers containing fatty acid esters	1.25	Bleaching agent.

(d) Residual hydrogen peroxide is removed by appropriate physical and chemical means during the processing of food where it has been used according to paragraph (c) of this section.

(e) Prior sanctions for this ingredient different from the uses established in

this section do not exist or have been waived.

[46 FR 44439, Sept. 4, 1981, as amended at 51 FR 27172, July 30, 1986]

¹Copies may be obtained from the National Academy of Sciences, 2101 Constitution Ave. NW, Washington, DC 20037, or examined at

the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.